

McLaren Vale Grenache Rosé 2017

McLaren Vale, South Australia, Australia



| | |
|-----------------|-------------------------------|
| Grape Varieties | 100% Grenache/Garnacha |
| Winemaker | Mike Farmilo |
| Closure | Screwcap |
| ABV | 14% |
| Acidity | 6.29g/L |
| Wine pH | 3.2 |
| Bottle Sizes | 75cl |

PRODUCER

Willunga 100 has focused on old-vine Grenache in McLaren Vale since its first vintage in 2005. They made their first single-vineyard wine in 2009 and have since helped pioneer a fresher, more lifted style that highlights the sensitivity of Grenache to site in the Blewitt Springs and Clarendon sub-regions. Willunga 100 has sourced fruit since 2013 from two of the most fabled vineyards in McLaren Vale, Sue Trott's 70-year-old site in Blewitt Springs and the other from Bernard and Wayne Smart's century-old, one hectare vineyard in Clarendon. In 2019, Willunga 100 purchased the 19-hectare Blind Spot vineyard in Blewitt Springs. The focus on single sites has brought critical success to Willunga 100. The 2021 'Smart' won the Grenache trophy at Australia's National Wine Show in 2023. This is the second time a Willunga Grenache has been honoured with a trophy at the show, as in 2017, the 2015 'Trott' won Best Alternative Variety. National Wine Show success continued in 2024, with Willunga 100 winning two of the three gold medals awarded in the Grenache class for the 2022 McLaren Vale Grenache and 2022 'Trott'.

VINEYARDS

The vineyard comprises of 60-year-old bush vines which are hand-picked. The climate of McLaren Vale is often compared to that of the Mediterranean warm sunny days with sea breeze influences from the nearby Gulf St Vincent. These warm days together with the cooling maritime evening changes are perfect for ripening the grapes whilst maintaining a crisp, clean structure.

VINTAGE

The relatively cool and wet start to the year meant harvest started later and there was some disease pressure. This meant there were no drought problems like recent years, so the crop was plentiful. Dry conditions during harvest were welcomed and ensured the quality was high.

VINIFICATION

The fruit was hand picked and then gently whole bunch pressed and left to drain in the press for 24 hours, minimising excessive colour extraction in order to keep the wine as pale as possible. The juice was settled, racked and then fermented using a neutral yeast strain. It was then lightly fined, filtered and put into bottle as soon as possible to maintain the crisp delicate aromatics and savoury tannin structure.

TASTING NOTES

The nose is pretty and full of strawberries, cherries and subtle rose petal aromatics. On the palate, the wine has a lovely savoury tannin profile with crisp drying acidity which gives it great length.